August 16, 1999

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Dockets Management Branch (HFA-305) Food and Drug Administration 5630 Fishers Ln., Room 1061 Rockville, MD 20852

To whom it may concern:

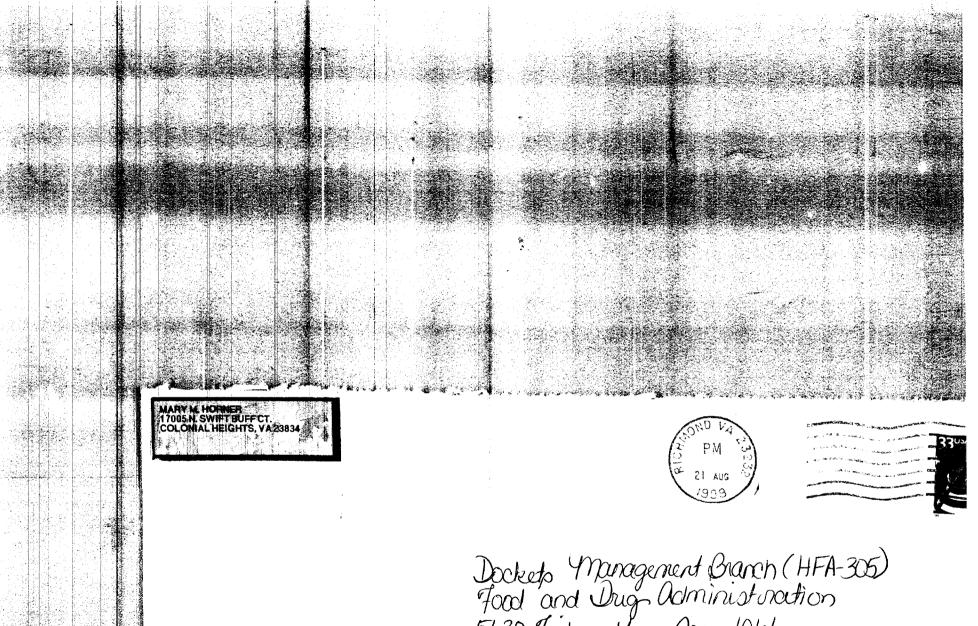
Being a consumer, I am made increasingly aware by the media of the occurrence of contaminated food which is reaching the shelves of our grocery storestoday. One of my biggest concerns is the occurrence of salmonella in eggs. I believe that the most effective way to eliminate this poisoning is to eliminate the practice of forced molting of chickens. This process if proven to increase the frequency and severity of salmonella enteritidis as the stress underwhich these birds are placed decreasestheir immune system in such a way that they become prone to disease. Therefore, these sick birds are producing contaminated eggs, which are reaching our supermarkets. Despite any warning labels or refrigeration regulation, this illness is still present and in alarming numbers. Please help bring this to an end by putting a stop to this dangerous, not to mention inhumane, process.

With deepest gratitude,

Mary M. Horner, RN

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## **CROSS FILE SHEET**

File Number:

98N-1230/ C 3 5 F

See File Number:

97P-0197/ C 3 5 9 96P-0418/ C 3 5 8